Mini Chopper SMZ 260 B2

GB IE **Mini Chopper**
Operating instructions

KOMPERNASS GMBH
BURGSTRASSE 21 · D-44867 BOCHUM
www.kompernass.com
ID-Nr.: SMZ260B2-09/10-V1

A

TURBO
SILVERCREST
1
2
3
4
5
6
7
8
9
10
ml
OZ
500
400
300
200
100
16
12
8
4

B

C

CONTENT PAGE

Intended Use	2
Safety Instructions	2
Technical Data	3
Items supplied	3
Description of the appliance	3
Chopping	4
Beating cream	5
Cleaning	6
Troubleshooting	6
Disposal	7
Importer	7
Warranty and Service	7

Read these operating instructions carefully before using the appliance for the first time and preserve this maual for later reference. Pass this manual on to whoever might acquire the appliance at a future date.

Mini Chopper

Intended Use

This Multi-Purpose Chopper is intended exclusively for the processing of small quantities of boneless foodstuffs or for the whipping of cream.
This universal food processor is also designed exclusively for use in private households. This also includes observance of all information in these operating instructions, particularly the safety instructions. All other uses are deemed to be improper and can result in property damage or even in personal injury. We shall not accept liability for damages caused due to improper use of the appliance.

Safety Instructions

⚠ *Risk of electic shock!*

- Connect the universal food processor only to properly installed power sockets with a mains voltage of 220 -240 V and 50 Hz.
- To avoid potentially fatal risks, arrange for a defective power plug and/or cable to be replaced at once by qualified technicians or our Customer Service Department.
- Unplug the universal food processor from the socket if you notice any faulty operation and when you decide to clean it.
- Always remove the power cable from the socket by pulling on the plug, do not pull on the cable itself.
- Do not crease or crimp the power cable and place the power cable in such a way to prevent anyone from stepping or tripping over it.

Do not submerse the motor block of the universal food processor in liquids at any time and do not permit liquids to penetrate into the housing of the motor block.

- NEVER subject the appliance to moisture and do not use it outdoors. If by chance liquids do enter into the housing, unplug the appliance from the power socket immediately and have it repaired by a qualified technician.
- Never grasp the universal food processor, the power cable or the plug with wet hands.
- Should the power cable or motor block become damaged, arrange for the universal food processor to be repaired by a qualified specialist before using it again. Do not open the motor block housing of the universal food processor. Should you do so, appliance safety can no longer be assured and the warranty becomes void.
- Separate your universal food processor from the mains supply immediately after use. The appliance is completely free of electrical power only when you unplug it .

⚠ *Risk of personal injury!*

- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiences in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Handle the extremely sharp blade with caution, it can cause injuries. Reassemble the universal food processor after using and cleaning it so that you do not injure yourself with the blade.
  Keep the blade out of the reach of children.

- Never attempt to remove foodstuffs from the vessel as long as the blade is still running. Risk of serious injury!
- Before removing the motor block, wait until the knife has stopped rotating. NEVER try to grasp the still rotating knife blade! Risk of serious injury!

⚠ *Risk of fire!*

- Do not run the universal food processor for more than 1 minute at a time. After this period allow it to cool down.

⚠ *Attention!*

- Pay heed to the table regarding the filling quantities given in the chapter "Operation". Exceeding these may cause foodstuffs to spill out.
- Do NOT clean the motor block in the dish-washer, doing so would damage it.

Technical Data

Mains voltage:	220-240 V~, 50 Hz
Nominal power:	260 W
CO Time:	1 Minute
Protection class:	II / ⧈
Capacity blender jug:	500 ml
Max. capacity:	
- Foodstuffs:	up to the 350 ml marking
- Liquids:	200 ml

CO Time

The C.O. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged. After the appliance has run for for this period it must be switched off until the motor has cooled itself down.

Items supplied

Mini Chopper
Blade holder with blade
Whisk attachment
Operating instructions

Description of the appliance

Illustration A:
❶ Turbo button
❷ Motor block
❸ Lid collar
❹ Lid
❺ Blade holder
❻ Bowl
❼ Knife
❽ Mounting
❾ Appliance base
❿ Whisk attachment

Chopping

ⓘ Note

Before using the appliance for the first time, clean it thoroughly as per the instructions given in the chapter "Cleaning".

⇨ Place the bowl ❻ in the appliance base ❾.
⇨ Place the blade holder ❺ with the knife ❼ on the mounting ❽.
⇨ Prepare the items to be processed by cutting large pieces to a size that will fit in the bowl ❻.
⇨ Place the food to be processed in the bowl ❻. Thereby, take note of the following table:

Foodstuff	Filling quantity	Processing time	SPEED
Salami	130 g	3 x 5 secs.	Turbo
Cheese (Gouda, young, refrigerator temperature)	100 g	4 x 15 secs.	Turbo
Onions Garlic	100 g	pulsating	Turbo
Carrots	100 g	3 x 5 secs.	Normal
Dried fruit	130 g	4 x 15 secs.	Turbo
Almonds	50 g	coarse: 1 x 10 secs. middle: 2 x 10 secs. fine: 3 x 10 secs.	Turbo
Eggs (hard boiled)	150 g	2 x 4 secs.	Turbo
Walnuts	50 g	2 x 8 secs.	Turbo
Ice cubes	100 g	pulsating	Turbo

⇨ Close the bowl ❻ with the lid ❹: Place it on the bowl ❻ so that the lugs on the lid ❹ engage in the slots on the bowl ❻. Then turn the lid ❹ so that the lugs slide unter the slots and the lid ❹ locks into place.
⇨ Place the motor block ❷ on the lid collar ❸.
⇨ Press the motor block ❷ downwards, as shown in Figure B. The motor starts with the normal operating speed.
⇨ To make use of the higher processing speed "Turbo", press, in addition to the motor block ❷, the turbo button ❶ and keep it pressed down, as shown in Figure C.

ⓘ Note

Should larger pieces of the contents collect on the wall of the bowl while processing, lift the motor block ❷ from the lid collar ❸. Shake the bowl ❻ vigorously and then continue with the processing. Before the processing, particularly hard foods must be cut into smaller pieces (about 2cm). Otherwise, the motor could block. With hard foodstuffs select a pulsating processing. For this, press the turbo button ❶ repeatedly for a short time (in addition to the motor block ❷). Should the foodstuff not be completely pulverised, you can either cut it into smaller pieces or lift the motor block ❷ from the lid collar ❸. Shake the bowl ❻ vigorously and then continue with the processing.

⇨ When the contents have been sufficiently chopped, release the motor block ❷ and, if necessary, the turbo button ❶.
⇨ Unplug the power cable from the socket.

⚠ *Risk of personal injury!*

Never attempt to remove food from the bowl ❻ when the blade ❼ is still in motion. Contents could shoot out and make a mess.

⇨ Wait until the blade ❼ has stopped rotating.
⇨ Lift the motor block ❷ from the lid collar ❸.
⇨ Remove the lid ❹.

⚠ *Risk of personal injury!*

To avoid injuries, exercise caution when handling the extremely sharp blade ❼. Keep the blade ❼ out of the reach of children.

⇨ Carefully pull the blade holder ❺ with the knife ❼ out of the bowl ❻.
⇨ Remove the contents.

ⓘ Note

Due to the grinding of hard and abrasive foodstuffs, the bowl ❻ can take on a dull appearance over time. This is normal and does not influence the functioning of the appliance.

ⓘ *Tip*

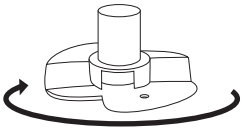
After you have finished processing the foodstuffs, you can use the appliance base ❾ as a cover for the bowl ❻, this will help to keep the foodstuff fresh for longer.

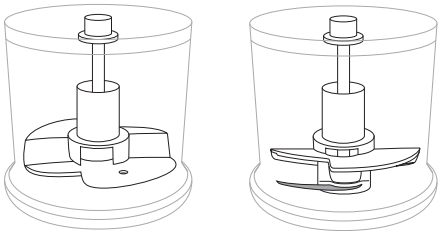
⇨ Remove the motor block ❷ and the lid ❹ from the bowl ❻.
The blade retainer ❺ with the blade ❼ can, if you wish, remain in the bowl ❻.
⇨ Loosen the appliance base ❾ from the underside of the bowl ❻. You can now place appliance base ❾ on the bowl ❻ so that it seals the bowl ❻.

Beating cream

Using the whisk attachment ❿, you can also whip cream with this appliance:

⇨ Place the bowl ❻ in the appliance base ❾.
⇨ Place the blade holder ❺ with the knife ❼ on the mounting ❽.
⇨ Push the whisk attachment ❿ onto the blade holder ❺:
For 100ml of cream, place it on the blade holder so that the whisk attachment ❿ rests on the two blades and engages.
For 200ml of cream, turn the whisk attachment ❿ vertically through 180°, so that it rests on only one blade and engages. It then ploughs higher through the cream:





⇨ Pour the cream in.
⇨ Close the bowl ❻ with the lid ❹: Place it on the bowl ❻ so that the lugs on the lid ❹ engage in the slots on the bowl ❻. Then turn the lid ❹ so that the lugs slide unter the slots and the lid ❹ locks into place.
⇨ Place the motor block ❷ on the lid collar ❸.
⇨ Press the motor block ❷ downwards , as shown in Figure B. The motor starts with the normal operating speed.

ⓘ *Note*

To whip cream optimally, it should be well chilled before being whipped (max 8 °C / refrigerator temperature).
For 100ml of cream we recommend a whipping time of 30 seconds at normal speed.
For 200 ml of cream we recommend a whipping time of 30 - 50 seconds at normal speed.
Due to various factors, for example the fat content of the cream or the outdoor temperature, the whipping time can however vary! Observe the cream whilst whipping it and adjust the processing time to your requirements.

Cleaning

⚠ *Risk of electric shock!*

Always remove the plug from the power socket before cleaning the universal food processor. Under no circumstances may the appliance be immersed in water or held under running water during cleaning.

⚠ *Risk of personal injury!*

To avoid injuries, exercise caution when handling the extremely sharp blade ❼. Reassemble the universal food processor after using and cleaning it so that you do not injure yourself on the exposed blade ❼. Keep the blade ❼ out of the reach of children.

⚠ *Attention!*

Do not clean the motor block ❷ in the dish-washer as doing so would damage it.

- ⇨ Unplug the power cable from the socket.
- ⇨ Clean the motor block ❷ and the blade holder ❺ with the blade ❼ by using a well pressed-out sponge.
- ⇨ Clean the bowl ❻, the whisk attachment ⓾, the lid ❹ and the appliance base ❾ under running water and use a tea-towel to dry them well.
- ⇨ Alternatively, you can wash all components, EXCEPT the motor block ❷, in the dish-washer.

Troubleshooting

Symptom:
The Universal Food Processor will not switch itself on.

Possible cause and remedy:

- A domestic electrical fuse is defect.
  Check the fuses and replace them if necessary.
- The power socket is defective. Try another power socket.
- The universal food processor is possibly defective. Check the power cable and the power plug for damages. Arrange for the Universal Food Processor to be checked by specialists.

Disposal

Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations.
In case of doubt, please contact your waste disposal centre.

Dispose of all packaging materials in an environmentally friendly manner.

Importer

KOMPERNASS GMBH
BURGSTRASSE 21
44867 BOCHUM, GERMANY

www.kompernass.com

Warranty and Service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the event of a warranty claim, please make contact by telephone with our Service Department. Only in this way can a post-free despatch for your goods be assured.
The warranty covers only claims for material and manufacturing defects, but not for transport damage, for wearing parts or for damage to fragile components, e.g. buttons or batteries. This product is for private use only and is not intended for commercial use. The warranty is void in the case of abusive and improper handling, use of force and internal tampering not carried out by our authorized service branch. Your statutory rights are not restricted in any way by this warranty.
The warranty period will not be extended by repairs made under warranty. This applies also to replaced and repaired parts. Any damage and defects extant on purchase must be reported immediately after unpacking the appliance, at the latest, two days after the purchase date. Repairs made after the expiration of the warranty period are subject to payment.

(GB) **DES UK LTD**
Tel.: 0871 5000 700 (£ 0.10 / minute)
e-mail: support.uk@kompernass.com

(IE) **Kompernass Service Ireland**
Tel.: 1850 930 412 (0,082 EUR/Min.)
Standard call rates apply. Mobile operators may vary.
e-mail: support.ie@kompernass.com